

PRIVATE HIRE EVENTS

BIRTHDAYS • WEDDING RECEPTIONS
CORPORATE EVENTS • CHRISTMAS PARTIES

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Saloon Bar

85 standing/30 seated



The Saloon Bar is a private space on our first floor.

Exclusive access would give you your own manned bar throughout the evening, separate entrance from the high street, the option to play your own music and the use of our AV equipment. There is also a 65" TV screen built in to the wall which can be used for any presentations/slide shows you might wish to play.

We would only require a deposit of £200 to secure the space, which will be redeemable on the day against the final bill.

Back Room

Up to 45 standing



The Back Room is a semi-private room, separate from the main bar space. The bronze and chocolate brown tones mixed with the dark wooden reclaimed floor are lit by two contemporary chandelier, and there is fixed seating to the right side of the space.

There is no minimum spend requirement for this space as there is no private bar. Guests are able to order from our Main Bar just a few feet away. .

We would only require a holding deposit of £120, no money will be taken, just in case of no show or if you are less than 20 people turning up to the event.



Bronze Package - £230

1 BOTTLES OF PROSECCO
4 BOTTLES OF HOUSE WINE
24 BOTTLES OF BEER

SILVER PACKAGE - £350

2 BOTTLES OF PROSECCO
6 BOTTLES OF HOUSE WINE
36 BOTTLES OF BEER

GOLD PACKAGE - £470

3 BOTTLES OF PROSECCO
6 BOTTLES OF WINE (CHOOSE BETWEEN
ALTO BAJO SAUVIGNON BLANC AND SAN
ABELLO MERLOT)
48 BOTTLES OF BEER

PROSECCO PACKAGE - £165

5 BOTTLES OF PROSECCO

CANAPE MENU

£33 per person minimum order 8 portions

Pre - orders are required no later than one week prior to event date

Severn & Wye Hot smoked Salmon Toasted Parisian Campagna, whipped feta

Cauliflower wings v Sweet and sour Korean glaze with Canadian maple

Gamberoni Tigers

Butterflied and marinated tiger prawns with fresh dill,
garlic lemon, Dijon and sea salt, red pepper mojo

Pigs in blankets Honey and crispy rosemary

Bamboozled pork belly Granny smith & Chilli marmalade

Panzanella tomato bruschetta Sourdough croutes

Lemon snap chicken Flame grilled with ginger, garlic and coriander

Charred Corn cobblers chilli and garlic butter

Add your dessert for £5

Brownie & Pecan pie platter Winter warming sweet bites

Please make your events planner / server aware of any food intolerances or allergies your guests may have.

Items can be adapted to suit dietary requirements

PIZZA & BURGER MENU

Gluten free pizza base and vegan cheese available upon request - please ask your Events Manager

Gluten Free Bases and Vegan Cheese available +1.5

Margherita: San Marzano & Fior di latte £15.00

Fungi Bianca: Fior de latte, Portobello mushrooms, truffle oil £18.00

Diavoletta: Fiore di latte, panzanella tomato, salami, spicy pepperoni £18.50

The Marylebone High street: Fior di latte, salsa, hickory bacon, egg £19.00

Prosciutto & Fungi: Fior di latte, Portobello mushrooms, Italian ham & tomato £18.50

Vegetariana: Fior di latte, pepper, aubergine, artichoke, feta cheese and balsamic glaze £17.00

The Marylebone stack £20.00

Our ground steak burger stacked with sauerkraut, American cheese, tomato Jam, English garden watercress and our own Harlem inspired burger sauce

WOT no meat! V £18.50

Pan seared veggie burger, Applewood cheese, sauerkraut, tomato jam, vegan mayonnaise and English garden watercress

SIDES & SALAD

Flamed Corn cobblers chilli and garlic butter £6.00

Feta & Orange Salad V: rocket, beets, pistachio, endive sweet house vinaigrette £14.50

Gamberoni Tigers: giant prawns butterflied and marinated with fresh dill, garlic, lemon and sea salt, Red pepper mojo £14.00

Lemon snap chicken: flame grilled with ginger, garlic and coriander, beetroot slaw £9.50

Cauliflower wings V: sweet and sour Korean glaze with Canadian maple £10.00

Truffle fries with Parmesan £8.50

We provide disposable plates, napkins and cutlery.

C=Celery, CR=Crustaceans, D=Milk, E=Eggs, F=Fish, GL=Gluten, M= Mustard, MO=Mollusc, N=Nuts,
P=Peanuts, SD=Sulphur Dioxine, SE=Sesame, SO=Soya, V=Vegetarian

